**NEBRASKA FOOD CODE,**
**Revised April, 2003**

**4-204.113 WAREWASHING Machine, Data Plate Operating Specifications.**

A warewashing machine shall be provided with an easily accessible and readable data plate affixed to the machine by the manufacturer that indicates the machine's design and operating specifications including the:

(A) Temperatures required for washing, rinsing, and sanitizing;

(B) Pressure required for the fresh water sanitizing rinse unless the machine is designed to use only a pumped sanitizing rinse; and

(C) Conveyor speed for conveyor machines or cycle time for stationary rack machines.

**4-204.114 Warewashing Machines, Internal Baffles.**

Warewashing machine wash and rinse tanks shall be equipped with baffles, curtains, or other means to minimize internal cross contamination of the solutions in wash and rinse tanks.

**4-501.110 Mechanical Warewashing Equipment, Wash Solution Temperature.**

(A) The temperature of the wash solution in spray type warewashers that use hot water to sanitize may not be less than:

(1) For a stationary rack, single temperature machine, 74°C (165°F);

(2) For a stationary rack, dual temperature machine, 66°C (150°F);

(3) For a single tank, conveyor, dual temperature machine, 71°C (160°F); or

(4) For a multitank, conveyor, multitemperature machine, 66°C (150°F).

(B) The temperature of the wash solution in spray-type warewashers that use chemicals to SANITIZE may not be less than 49°C (120°F).

**4-501.112 Mechanical Warewashing Equipment, Hot Water Sanitization Temperatures.**

(A) Except as specified in ¶ (B) of this section, in a mechanical operation, the temperature of the fresh hot water sanitizing rinse as it enters the manifold may not be more than 90°C (194°F), or less than:

(1) For a stationary rack, single temperature machine, 74°C (165°F); or

(2) For all other machines, 82°C (180°F).

(B) The maximum temperature specified under ¶ (A) of this section, does not apply to the high pressure and temperature systems with wand-type, hand-held, spraying devices used for the in-place cleaning and sanitizing of equipment such as meat saws.

**4-501.113 Mechanical Warewashing Equipment, Sanitization Pressure.**

The flow pressure of the fresh hot water sanitizing rinse in a warewashing machine may not be less than 100 kilopascals (15 pounds per square inch) or more than 170 kilopascals (25 pounds per square inch) as measured in the water line immediately downstream or upstream from the fresh hot water sanitizing rinse control valve.

**4-204.115 Warewashing Machines, Temperature Measuring Devices.**

A warewashing machine shall be equipped with a temperature measuring device that indicates the temperature of the water:

(A) In each wash and rinse tank; and

(B) As the water enters the hot water sanitizing final rinse manifold or in the chemical sanitizing solution tank.

**4-204.118 Warewashing Machines, Flow Pressure Device.**

(A) Warewashing machines that provide a fresh hot water sanitizing rinse shall be equipped with a pressure gauge or similar device such as a transducer that measures and displays the water pressure in the supply line immediately before entering the warewahing machine; and

(B) If the flow pressure measuring device is upstream of the fresh hot water sanitizing rinse control valve, the device shall be mounted in a 6.4 millimeter or one-forth inch Iron Pipe Size (IPS) valve.

(C) Paragraphs (A) and (B) of this section do not apply to a machine that uses only a pumped or recirculated sanitizing rinse.

# Dishwashing Machines

There are two general types of mechanical dishmachines in common use today. They use either high temperature water or a chlorine solution for the final sanitizing rinse.

Spray type dishwashers and glasswashers which are designed for a hot water sanitizing rinse shall be provided with a booster heater that meets the requirements of NSF Standard No. 5, or be connected to an approved recirculating water system which is capable of maintaining the rinse water at not less than 180°F.

High temperature dishwashers require an approved exhaust hood.

Dishwashing machines should have two (2) integral stainless steel drainboards at least 18" long, one for soiled utensils and one for the clean utensils to air dry. The drainboards shall be sloped and drained to an approved waste receptor. Dishwashers and glasswashers cannot share the three-compartment sink's drainboard.

Dishmachines must also be provided with thermometers and pressure gauges to indicate the proper water flow pressures, and temperatures. Do not use mercury thermometers in dishmachines.

When a dishmachine is used in a food establishment, an alternate method for dishwashing should be provided for use during breakdowns, service, and repair. One of the following should be provided:

- A 3-compartment sink within the area or an adjacent kitchen.
- A "backup" glass washer.
- A dishwasher in an adjacent kitchen.

Spray type dishwashing and glasswashing machines which are designed for a chemical sanitizing rinse shall be capable of maintaining the rinse water at a temperature in accordance with its NSF listing. (NSF Standard #3). The operating specifications must be listed on a data plate attached in a viewable location on the machine.

Provide sanitizing testing equipment or test strips and materials to adequately measure applicable chemical sanitizer at the dishwasher/glasswasher. The use of a maximum registering thermometer is recommended for high temperature dishmachines.